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Term:	5163134.pn.				
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Display:	10 Documents in <u>Display Format</u> : - Starting with Number 1				
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Set Name		Hit Count	Set Name
DB=JP/	AB,EPAB,DWPI; PLUR=YES; OP=ADJ		result set
<u>L30</u>	5163134.pn.	2	<u>L30</u>
<u>L29</u>	5238925.pn.	2	<u>L29</u>
<u>L28</u>	5238925.pn,	0	<u></u> <u>L28</u>
<u>L27</u>	514363.pn.	5	<u>L27</u>
DB=US	PT,PGPB,JPAB,EPAB,DWPI; PLUR=YES; OP=ADJ		
<u>L26</u>	6016906.pn.	2	<u>L26</u>
<u>L25</u>	(I6 or I7) same (I16)	14	<u></u> <u>L25</u>
<u>L24</u>	(I6 or I7) same (I15)	6321	 <u>L24</u>
<u>L23</u>	I15 same (I16 or I14)	154	<u>L23</u>
<u>L22</u>	I20 not I19	3	L22
<u>L21</u>	l20 not l17	3	<u>L21</u>
<u>L20</u>	I18 and I14	11	L20
<u>L19</u>	I17 and L18	17	<u>L19</u>
<u>L18</u>	13 or 14	22	<u>L18</u>
<u>L17</u>	I15 and L16	185	<u>L17</u>
<u>L16</u>	(lactic acid) near (bacteria)	3741	<u>L16</u>
<u>L15</u>	l13 or l6 or l7	33839	L15
<u>L14</u>	streptococcus thermophilus or streptococcus lactis or leuconostoc or pediococcus or lactobacillus or bifidobacterium	9510	<u>L14</u>
<u>L13</u>	ficin or pepsin or trypsin or chymotrypsin or rennin or basidiomycetes	31789	<u>L13</u>
<u>L12</u>	water or glycerin or collodion	2709806	<u>L12</u>
<u>L11</u>	kefir	363	<u>L11</u>
<u>L10</u>	bacillus natto	608	<u>L10</u>
<u>L9</u>	grifola frondosa	239	<u>L9</u>
<u>L8</u>	blazei muril	1	<u>L8</u>
<u>L7</u>	bromelain	994	<u>L7</u>
<u>L6</u>	papain	6016	<u>L6</u>
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<u>L5</u>	l3 or L4	2	<u>L5</u>
<u>L4</u>	20020031507.pn. or 20010046532.pn.	2	<u>L4</u>
	T; PLUR=YES; OP=ADJ		
	l1 or L2	20	<u>L3</u>
<u>L2</u>	6258389.pn. or 5214028.pn. or 4870059.pn.	3	<u></u>
<u>L1</u>	5314873.pn. or 6333182.pn. or 62583989.pn. or 6207411.pn. or 5214028,pn. or 4996196.pn. or 6087401.pn. or 5955258.pn. or 5952193.pn. or 5895671.pn. or 5683890.pn. or 5624906.pn. or 5389611.pn. or 5219838.pn. or 4826825.pn. or 4812444.pn. or 4810827.pn. or 4524136.pn. or 4142999.pn.	17	<u>L1</u>

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         Apr 22 BIOSIS Gene Names now available in TOXCENTER
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              February 1 CURRENT WINDOWS VERSION IS V6.0d,
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              AND CURRENT DISCOVER FILE IS DATED 05 FEBRUARY 2002
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IFIUDB, IPA, MEDLINE, MRCK*, MSDS-OHS, NAPRALERT, NIOSHTIC,

CHEMLIST,

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     Other Sources: DSL**, EINECS**, TSCA**
         (**Enter CHEMLIST File for up-to-date regulatory information)
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
            4635 REFERENCES IN FILE CA (1967 TO DATE)
             216 REFERENCES TO NON-SPECIFIC DERIVATIVES IN FILE CA
            4644 REFERENCES IN FILE CAPLUS (1967 TO DATE)
=> s bromelain/cn
            3 BROMELAIN/CN
=> d
     ANSWER 1 OF 3 REGISTRY COPYRIGHT 2002 ACS
     150977-36-9 REGISTRY
     Bromelain (9CI) (CA INDEX NAME)
MF
     Unspecified
CI
     MAN
SR-
     CA
                ADISNEWS, AGRICOLA, BIOBUSINESS, BIOSIS, CA, CAPLUS,
LC
     STN Files:
       CHEMCATS, CIN, PHARMASEARCH, PIRA, PROMT, TOXCENTER, USPAT2, USPATFULL
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
             253 REFERENCES IN FILE CA (1967 TO DATE)
               2 REFERENCES TO NON-SPECIFIC DERIVATIVES IN FILE CA
             254 REFERENCES IN FILE CAPLUS (1967 TO DATE)
=> d 2
     ANSWER 2 OF 3 REGISTRY COPYRIGHT 2002 ACS
     37189-34-7 REGISTRY
CN
    Bromelain, stem (9CI) (CA INDEX NAME)
OTHER NAMES:
CN
    Bromelain
CN
    E.C. 3.4.22.32
CN
    E.C. 3.4.22.4
    E.C. 3.4.4.24
CN
    Pineapple stem bromelain
CN
CN
    Stem bromelain
MF
    Unspecified
CI
    COM, MAN
LC
    STN Files: ADISNEWS, AGRICOLA, ANABSTR, BIOBUSINESS, BIOSIS, BIOTECHNO,
      CA, CAPLUS, CBNB, CHEMCATS, CHEMLIST, CIN, CSCHEM, CSNB, EMBASE,
IFICDB,
      IFIPAT, IFIUDB, NAPRALERT, PHARMASEARCH, PIRA, PROMT, TOXCENTER,
      USPATFULL
    Other Sources: EINECS**
         (**Enter CHEMLIST File for up-to-date regulatory information)
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
            257 REFERENCES IN FILE CA (1967 TO DATE)
              3 REFERENCES TO NON-SPECIFIC DERIVATIVES IN FILE CA
            257 REFERENCES IN FILE CAPLUS (1967 TO DATE)
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PHARMASEARCH, PIRA, PROMT, RTECS*, TOXCENTER, USAN, USPAT2, USPATFULL

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ANSWER 3 OF 3 REGISTRY COPYRIGHT 2002 ACS
L3
     9001-00-7 REGISTRY
RN
CN
     Bromelain, juice (9CI) (CA INDEX NAME)
OTHER NAMES:
CN
     Ananase
CN
     Bromelain
CN
     Bromelase
CN
     Bromelin
CN
     Debridase
CN
     E.C: 3.4.22.33
     E.C. 3.4.22.5
CN
CN
     Extranase
CN
     Fruit bromelain
CN
     Juice bromelain
CN
     Pinase
CN
     Pineapple enzyme
CN
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       CAPLUS, CASREACT, CHEMCATS, CHEMLIST, CIN, CSCHEM, CSNB, DDFU,
DIOGENES,
       DRUGU, EMBASE, IFICDB, IFIPAT, IFIUDB, IPA, MRCK*, MSDS-OHS, NAPRALERT,
       NIOSHTIC, PHARMASEARCH, PIRA, PROMT, RTECS*, TOXCENTER, USAN, USPATFULL
         (*File contains numerically searchable property data)
     Other Sources: EINECS**, TSCA**, WHO
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               4 REFERENCES TO NON-SPECIFIC DERIVATIVES IN FILE CA
             596 REFERENCES IN FILE CAPLUS (1967 TO DATE)
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L4
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187765 PROTEASE

=> s papain' MISMATCHED QUOTE 'PAPAIN'' Quotation marks (or apostrophes) must be used in pairs, one before and one after the expression you are setting off or masking.

=> s papain

28528 PAPAIN

=> s bromelain

3958 BROMELAIN

=> s agaricus blazei muril

0 AGARICUS BLAZEI MURIL

=> s blazei muril

0 BLAZEI MURIL

=> s grifola frondosa

541 GRIFOLA FRONDOSA

=> s bacillus natto

L10 589 BACILLUS NATTO

=> s kefir

L11887 KEFIR

=> s water or glycerin or collodion

3603057 WATER OR GLYCERIN OR COLLODION

=> s ficin or pepsin or trypsin or chymotrypsin or rennin or basidiomycetes L13 276843 FICIN OR PEPSIN OR TRYPSIN OR CHYMOTRYPSIN OR RENNIN OR BASIDIOM

YCETES

=> s streptococcus thermophilus or streptococcus lactis or leuconostoc ot pediococcus or lactobacillus or bifidobacterium 49954 STREPTOCOCCUS THERMOPHILUS OR STREPTOCOCCUS LACTIS OR LEUCONOSTO

C OT PEDIOCOCCUS OR LACTOBACILLUS OR BIFIDOBACTERIUM

=> s lactic acid(s)bacteria L1515878 LACTIC ACID(S) BACTERIA

3 S BROMELAIN/CN

=> d his

(FILE 'HOME' ENTERED AT 11:05:26 ON 03 MAY 2002)

FILE 'REGISTRY' ENTERED AT 11:05:30 ON 03 MAY 2002

L1 0 S PAPIN/CN L21 S PAPAIN/CN L3

> FILE 'CAPLUS, USPATFULL, BIOSIS, EMBASE, KOSMET' ENTERED AT 11:07:16 ON 03 MAY 2002

L4 187765 S PROTEASE L528528 S PAPAIN L6 3958 S BROMELAIN

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O S AGARICUS BLAZEI MURIL
L7
             0 S BLAZEI MURIL
L8
            541 S GRIFOLA FRONDOSA
L9
            589 S BACILLUS NATTO
L10
L11
            887 S KEFIR
        3603057 S WATER OR GLYCERIN OR COLLODION
L12
         276843 S FICIN OR PEPSIN OR TRYPSIN OR CHYMOTRYPSIN OR RENNIN OR
L13
BASID
          49954 S STREPTOCOCCUS THERMOPHILUS OR STREPTOCOCCUS LACTIS OR
L14
LEUCONO
          15878 S LACTIC ACID(S) BACTERIA
L15
=> s (15 or 16 or 113)(1)(115 or 115)
          314 (L5 OR L6 OR L13) (L) (L15 OR L15)
=> 116 and cosmetic composition
L16 IS NOT A RECOGNIZED COMMAND
The previous command name entered was not recognized by the system.
For a list of commands available to you in the current file, enter
"HELP COMMANDS" at an arrow prompt (=>).
=> s 116 and cosmetic composition
             1 L16 AND COSMETIC COMPOSITION
=> d ibib abs
L17 ANSWER 1 OF 1 USPATFULL
ACCESSION NUMBER:
                        94:44614 USPATFULL
TITLE:
                        Milk-protein hydrolyzates and compositions for use as
                        hair and skin treating agent
INVENTOR (S):
                        Tomita, Mamoru, Yokohama, Japan
                        Kitazawa, Takesi, Setagaya, Japan
                        Kawaura, Seiji, Yotsukaido, Japan
                        Fukuwatari, Yasuo, Kawasaki, Japan
                        Nojiri, Masanobu, Machida, Japan
                        Morinaga Milk Industry Co., Ltd., Tokyo, Japan
PATENT ASSIGNEE(S):
                        (non-U.S. corporation)
                        Iwase Cosfa Co., Ltd., Ohsaka, Japan (non-U.S.
                        corporation)
                            NUMBER KIND
                                                 DATE
PATENT INFORMATION:
                       US 5314873
                                               19940524
                       US 1991-701866
APPLICATION INFO.:
                                                19910517 (7)
                                            DATE
                              NUMBER
PRIORITY INFORMATION:
                        JP 1990-128363 19900518
                        JP 1990-128364
                                         19900518
DOCUMENT TYPE:
                       Utility
FILE SEGMENT:
                       Granted
PRIMARY EXAMINER:
                       Russel, Jeffrey E.
                       Oblon, Spivak, McClelland, Maier & Neustadt
LEGAL REPRESENTATIVE:
NUMBER OF CLAIMS:
EXEMPLARY CLAIM:
                       1
LINE COUNT:
                       1451
CAS INDEXING IS AVAILABLE FOR THIS PATENT.
      A milk-protein hydrolyzate consisting of a mixture of peptides and free
      amino acids having proliferation activating property on human cutaneous
```

cells but not having antigenicity of the milk-protein may be obtained

by

enzymatic hydrolysis of milk protein. The peptides of the hydrolyzate have molecular weights less than 1000 daltons, and the hydrolyzate has

free aromatic amino acid/total aromatic amino acid ratio of at least 90%. Fractionation of the milk protein hydrolyzate yields a fraction consisting of a mixture of peptides. The fraction has a proliferation activating property on human cutaneous cells but does not have the antigenicity of the milk protein. The fraction contains aromatic amino acids in an amount of less than 5% by weight of total amino acids. Both

the hydrolyzate and the fraction can be formulated into cosmetic

compositions for application to the hair and skin.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d kwic

L17 ANSWER 1 OF 1 USPATFULL

SUMM . . . of the peptide originated from casein for use as a hair and skin treating agent, wherein casein is hydrolyzed by trypsin and subtilisin for efficiently yielding peptides having molecular weights in the range of from 300 to 3000 which may improve. . .

The enzymes to be used for the hydrolysis are not limited, for example, trypsin, chymotrypsin, subtilisin, elastase, papain, pepsin, thermolycin, prolin-specific protease, carboxypeptidase Y, pancreatin, and other proteases produced by the microorganisms belonging to the genus of Streptococcus, Aspergilus, Streptomyces, Rhizopus and lactic acid bacteria or extract of lactic acid

bacteria of extract of lactic acid bacteria can be used. The extract of lactic acid bacteria can be prepared, for example, in accordance with the method disclosed in Japanese Examined Patent Application No. 48(1973)-43878 in an. . .

SUMM A solution containing an extract of lactic acid bacteria, protease originated from Aspergillus and pancreatin in the same ratio in activity unit was prepared. To a 10% aqueous casein.

SUMM . . . Co., Ltd.), 2 g of Protease N AMANO (by Amano Pharmaceutical Co., Ltd.) and 4 g of the extract from **lactic acid**bacteria were added to the solution, the resultant mixture was hydrolyzed at 45.degree. C. for 24 hours. The resultant mixture was.

CLM What is claimed is:

3. A cosmetic composition for application to the hair or skin comprising a cosmetically effective amount of the milk protein hydrolyzate according to claim. . .

4. A cosmetic composition for application to the hair or skin comprising a cosmetically effective amount of the milk protein hydrolyzate fraction according to . . .

=> d his

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FILE 'REGISTRY' ENTERED AT 11:05:30 ON 03 MAY 2002

L1 0 S PAPIN/CN L2 1 S PAPAIN/CN L3 3 S BROMELAIN/CN

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FILE 'CAPLUS, USPATFULL, BIOSIS, EMBASE, KOSMET' ENTERED AT 11:07:16 ON
     03 MAY 2002
L4
         187765 S PROTEASE
          28528 S PAPAIN
L5
L6
           3958 S BROMELAIN
L7
              0 S AGARICUS BLAZEI MURIL
              0 S BLAZEI MURIL
L8
L9
            541 S GRIFOLA FRONDOSA
L10
            589 S BACILLUS NATTO
            887 S KEFIR
L11
        3603057 S WATER OR GLYCERIN OR COLLODION
L12
         276843 S FICIN OR PEPSIN OR TRYPSIN OR CHYMOTRYPSIN OR RENNIN OR
L13
BASID
          49954 S STREPTOCOCCUS THERMOPHILUS OR STREPTOCOCCUS LACTIS OR
L14
LEUCONO
          15878 S LACTIC ACID(S)BACTERIA
L15
L16
            314 S (L5 OR L6 OR L13) (L) (L15 OR L15)
L17
              1 S L16 AND COSMETIC COMPOSITION
=> s 116 and cosmetic
L18
           22 L16 AND COSMETIC
=> dup rem 117
DUPLICATE IS NOT AVAILABLE IN 'KOSMET'.
ANSWERS FROM THESE FILES WILL BE CONSIDERED UNIOUE
PROCESSING COMPLETED FOR L17
L19
              1 DUP REM L17 (0 DUPLICATES REMOVED)
=> s l19 not l17
             0 L19 NOT L17
=> d l19 1 ibib abs
L19 ANSWER 1 OF 1 USPATFULL
ACCESSION NUMBER:
                     94:44614 USPATFULL
TITLE:
                       Milk-protein hydrolyzates and compositions for use as
                       hair and skin treating agent
INVENTOR(S):
                        Tomita, Mamoru, Yokohama, Japan
                        Kitazawa, Takesi, Setagaya, Japan
                        Kawaura, Seiji, Yotsukaido, Japan
                        Fukuwatari, Yasuo, Kawasaki, Japan
                       Nojiri, Masanobu, Machida, Japan
PATENT ASSIGNEE(S):
                       Morinaga Milk Industry Co., Ltd., Tokyo, Japan
                        (non-U.S. corporation)
                        Iwase Cosfa Co., Ltd., Ohsaka, Japan (non-U.S.
                        corporation)
                                                DATE
                            NUMBER KIND
PATENT INFORMATION:
                       US 5314873
                                               19940524
                       US 1991-701866
APPLICATION INFO.:
                                               19910517 (7)
                              NUMBER
                                           DATE
                        ---------
                       JP 1990-128363 19900518
JP 1990-128364 19900518
PRIORITY INFORMATION:
                       JP 1990-128364
                                          19900518
DOCUMENT TYPE:
                       Utility
FILE SEGMENT:
                       Granted
PRIMARY EXAMINER:
                       Russel, Jeffrey E.
LEGAL REPRESENTATIVE: Oblon, Spivak, McClelland, Maier & Neustadt
```

NUMBER OF CLAIMS: EXEMPLARY CLAIM: 1 LINE COUNT: 1451

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

A milk-protein hydrolyzate consisting of a mixture of peptides and free amino acids having proliferation activating property on human cutaneous cells but not having antigenicity of the milk-protein may be obtained by

enzymatic hydrolysis of milk protein. The peptides of the hydrolyzate have molecular weights less than 1000 daltons, and the hydrolyzate has

free aromatic amino acid/total aromatic amino acid ratio of at least 90%. Fractionation of the milk protein hydrolyzate yields a fraction consisting of a mixture of peptides. The fraction has a proliferation activating property on human cutaneous cells but does not have the antigenicity of the milk protein. The fraction contains aromatic amino acids in an amount of less than 5% by weight of total amino acids. Both the hydrolyzate and the fraction can be formulated into cosmetic compositions for application to the hair and skin.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 2 ibib abs

L20 HAS NO ANSWERS

'2 ' IS NOT A VALID SEARCH STATUS KEYWORD

Search status keywords:

NONE ---- Display only the number of postings.

STATUS -- Display statistics of the search.

ENTER SEARCH STATUS OPTION (NONE), STATUS, OR ?:end

=> d 119 2 ibib abs

1 ANSWERS ARE AVAILABLE. SPECIFIED ANSWER NUMBER EXCEEDS ANSWER SET SIZE

The answer numbers requested are not in the answer set. ENTER ANSWER NUMBER OR RANGE (1):end

=> d his

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FILE 'REGISTRY' ENTERED AT 11:05:30 ON 03 MAY 2002

L10 S PAPIN/CN L21 S PAPAIN/CN L3 3 S BROMELAIN/CN

> FILE 'CAPLUS, USPATFULL, BIOSIS, EMBASE, KOSMET' ENTERED AT 11:07:16 ON 03 MAY 2002

L4187765 S PROTEASE L5 28528 S PAPAIN L6 3958 S BROMELAIN L7 O S AGARICUS BLAZEI MURIL L8

0 S BLAZEI MURIL

L9 541 S GRIFOLA FRONDOSA L10 589 S BACILLUS NATTO

L11 887 S KEFIR

L12 3603057 S WATER OR GLYCERIN OR COLLODION

L13 276843 S FICIN OR PEPSIN OR TRYPSIN OR CHYMOTRYPSIN OR RENNIN OR

BASID

L14 49954 S STREPTOCOCCUS THERMOPHILUS OR STREPTOCOCCUS LACTIS OR LEUCONO

L15 15878 S LACTIC ACID(S)BACTERIA

L16 314 S (L5 OR L6 OR L13) (L) (L15 OR L15)

L17 1 S L16 AND COSMETIC COMPOSITION

L18 22 S L16 AND COSMETIC

L19 1 DUP REM L17 (0 DUPLICATES REMOVED)

L20 0 S L19 NOT L17

=> dup rem 118

DUPLICATE IS NOT AVAILABLE IN 'KOSMET'.

ANSWERS FROM THESE FILES WILL BE CONSIDERED UNIQUE

PROCESSING COMPLETED FOR L18

L21 22 DUP REM L18 (0 DUPLICATES REMOVED)

=> s 121 not 117

L22 21 L21 NOT L17

=> d ibib abs

L22 ANSWER 1 OF 21 USPATFULL

ACCESSION NUMBER: 2002:54348 USPATFULL

TITLE: Composition comprising alkaline sphingomyelinase for

use as a dietetic preparation, food supplement or

pharmaceutical product

INVENTOR(S): De Simone, Claudio, 12 - Ardea RM, ITALY

PATENT ASSIGNEE(S): MENDES S.R.L. UNIPERSONALE (MENDES S.U.R.L.) (non-U.S.

corporation)

NUMBER KIND DATE

PATENT INFORMATION: APPLICATION INFO.:

US 2002031507 A1 20020314 US 2001-960652 A1 20010924 (9)

RELATED APPLN. INFO.:

Continuation of Ser. No. WO 2000-IT230, filed on 7 Jun

2000, UNKNOWN

NUMBER DATE

PRIORITY INFORMATION:

IT 1999-RM376 19990609

DOCUMENT TYPE:

Utility

FILE SEGMENT:

APPLICATION

LEGAL REPRESENTATIVE:

NIXON & VANDERHYE P.C., 8th Floor, 1100 North Glebe

Rd., Arlington, VA, 22201-4714

NUMBER OF CLAIMS:

24 1

EXEMPLARY CLAIM:

3 Drawing Page(s)

NUMBER OF DRAWINGS: LINE COUNT:

425

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention relates to a composition which, depending on the user,

may

be taken as a nutritional, dietetic or strictly therapeutic preparation,

comprising as its active substance alkaline sphingomyelinase which is capable of preventing or treating various pathological conditions including cancerous processes, inflammatory processes of the intestine, hypercholesterolaemia and infections with Helicobacter pylori.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . .

TABLE

			Neutral SMase	Alkaline SMase
		Acidic SMase	cytoplasmic	human intestine
Locati	ion	lysosomes	membrane	and bile
Optimu	ım pH	5.5	7.4	9
	o.++-depende	nce No	Yes	No
	sin	No	No	Yes
resist		_		
Therma	• Control of the cont	<40.degree. C.		<50-60.degree. C.
stabil	-	3	1 4	I 5 3
Substr SUMM		endocytic SM	membrane SM	SM in food
SUMM		use of sphingomye ical purposes is a		cic and
SUMM		anese Patent No. 6		og samatia
SOMM				d are intended for
				this enzyme that occurs in
			car accreage or c	and chayme that occurs in
SUMM			iasis, ichthvosis	and similar conditions.
		e, this PCT application		
		linase from strain		
		ive bacteria and 1		
		with clear advanta		
		which use the orga	ans of higher ani	mals, such as the brain
CIDA.	and			
SUMM	[0010] 15	has now been found	, surprisingly, t	hat some bacteria
		can be beneficial:		ase, and that their
	he inceste	d live or in the f	orm of extracts	provided that these are
	enzymatica	lly active, possib	ly in combination	with other
		uch as lactic acid		with other
		with SM and/or with		a SM.
SUMM				kaline sphingomyelinase of
	bacterial (origin, and the bac	teria containing	the alkaline
	sphingomye	linase are chosen :	from amongst Gram	-positive bacteria
		ative bacteria and		
		or from mixtures the		
SUMM		e especially, the a	alkaline sphingom	yelinase of the
compos		1.6		
		d from lactic acid		
	tnese are	chosen from the gro	oup comprising La	ctobacillus acidophilus,
	Lactobacii.	lus previs, Lactoba	acilius buchneri,	Lactobacillus casei,
SUMM	[0016] The	lus catenaforme, La particularly prefe	accopacilius cell	opiosus,
COLLI		ria is Lactobacill		
				he German Collection of
	Micro-organ	nisms		Jornan Collection of
	·			

=> d his

(FILE 'HOME' ENTERED AT 11:05:26 ON 03 MAY 2002)

FILE 'REGISTRY' ENTERED AT 11:05:30 ON 03 MAY 2002

L1 0 S PAPIN/CN L2 1 S PAPAIN/CN

```
FILE 'CAPLUS, USPATFULL, BIOSIS, EMBASE, KOSMET' ENTERED AT 11:07:16 ON
     03 MAY 2002
L4
        187765 S PROTEASE
         28528 S PAPAIN
L5
L6
          3958 S BROMELAIN.
             O S AGARICUS BLAZEI MURIL
L7
L8
             0 S BLAZEI MURIL
L9
           541 S GRIFOLA FRONDOSA
L10
           589 S BACILLUS NATTO
L11
           887 S KEFIR
       3603057 S WATER OR GLYCERIN OR COLLODION
L12
        276843 S FICIN OR PEPSIN OR TRYPSIN OR CHYMOTRYPSIN OR RENNIN OR
L13
BASID
         49954 S STREPTOCOCCUS THERMOPHILUS OR STREPTOCOCCUS LACTIS OR
L14
LEUCONO
         15878 S LACTIC ACID(S)BACTERIA
L15
          314 S (L5 OR L6 OR L13) (L) (L15 OR L15)
L16
            1 S L16 AND COSMETIC COMPOSITION
L17
            22 S L16 AND COSMETIC
L18
L19
            1 DUP REM L17 (0 DUPLICATES REMOVED)
L20
             0 S L19 NOT L17
            22 DUP REM L18 (0 DUPLICATES REMOVED)
L21
            21 S L21 NOT L17
L22
=> d 122 2 ibib abs
L22 ANSWER 2 OF 21 USPATFULL
                       2001:235114 USPATFULL
ACCESSION NUMBER:
                       Human glycosylation enzymes
TITLE:
                       Coleman, Timothy A., Gaithersburg, MD, United States
INVENTOR (S):
                       Betenbaugh, Michael J., Baltimore, MD, United States
                       Human Genome Sciences, Inc., Rockville, MD, United
PATENT ASSIGNEE(S):
                       States (U.S. corporation)
                       Johns Hopkins University, Baltimore, MD, United States
                       (U.S. corporation)
                                     KIND DATE
                           NUMBER
                       ______
                       US 6333182 B1 20011225
PATENT INFORMATION:
                                              20000301 (9)
                       US 2000-516143
APPLICATION INFO.:
                                          DATE
                             NUMBER
                       _____
PRIORITY INFORMATION:
                       US 1999-122409P 19990302 (60)
                       US 1999-122582P 19990302 (60)
                       US 1999-169624P 19991208 (60)
                       US 1999-169624P 19991208 (60)
DOCUMENT TYPE:
                       Utility
                       GRANTED
FILE SEGMENT:
PRIMARY EXAMINER:
                       Prouty, Rebecca E.
ASSISTANT EXAMINER:
                      Monshipouri, M.
                       Human Genome Sciences, Inc.
LEGAL REPRESENTATIVE:
                       120
NUMBER OF CLAIMS:
EXEMPLARY CLAIM:
                       1
LINE COUNT:
                       4502
CAS INDEXING IS AVAILABLE FOR THIS PATENT.
       The present invention relates to novel human glycosylation enzyme
```

polypeptides and isolated nucleic acids containing the coding regions

of

the genes encoding such polypeptides. Also provided are vectors, host cells, antibodies, and recombinant methods for producing human glycosylation enzyme polypeptides. The invention further relates to diagnostic and therapeutic methods useful for diagnosing and treating disorders related to these novel human glycosylation enzyme polypeptides.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 3 ibib abs

L22 ANSWER 3 OF 21 USPATFULL

ACCESSION NUMBER:

2001:218045 USPATFULL

TITLE:

Method for preparing a cheese product

INVENTOR(S):

Adamany, Anthony M., Rockford, IL, United States Henry, Thomas M., McHenry, IL, United States Moore, Deborah P., Oconomowoc, WI, United States

Filkouski, Craig S., Oconomowoc, WI, United States

PATENT ASSIGNEE(S): ConAgra, Inc. (U.S. corporation)

> NUMBER KIND DATE

PATENT INFORMATION:

US 2001046532 A1 20011129 US 2001-900932 A1 20010709 (9)

APPLICATION INFO.:

RELATED APPLN. INFO.:

Continuation of Ser. No. US 1999-251127, filed on 16

Feb 1999, UNKNOWN

DOCUMENT TYPE:

Utility

FILE SEGMENT:

APPLICATION

LEGAL REPRESENTATIVE:

CHRISTIE, PARKER & HALE, LLP, 350 WEST COLORADO

BOULEVARD, SUITE 500, PASADENA, CA, 91105

NUMBER OF CLAIMS:

1

EXEMPLARY CLAIM:

LINE COUNT: 645

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

Disclosed is a method for preparing a no fat or low fat cheese product from a culture medium prepared by combining from about 50 to about 94 wt. % whole milk, from about 0 to about 45 wt. % water, and from about 0.2 to about 1 wt. % of at least one food grade, polyanionic gum. The culture medium is inoculated with at least one lactic acid- or hetero-acid producing bacterium to form a cultured mixture. The

cultured

mixture is then combined in a vat with skim or low fat milk to form a cultured milk. The cultured milk is ripened, sufficient rennet added to form a coagulum, the coagulum cut to form curd in a whey solution, and the curd cooked while in the whey solution. The cooked curd is transferred to a means for draining the whey solution where the whey is separated from the curd and the curd salted. After salting, the curd is further processed to produce a no fat or low fat cheese.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 4 ibib abs

L22 ANSWER 4 OF 21 USPATFULL

ACCESSION NUMBER:

2001:107475 USPATFULL

TITLE:

Method for preparing cultured milk

INVENTOR (S):

Adamany, Anthony M., Rockford, IL, United States

Henry, Thomas M., McHenry, IL, United States

Moore, Deborah P., Oconomowoc, WI, United States Filkouski, Craig S., Oconomowoc, WI, United States ConAgra, Inc., Omaha, NE, United States (U.S.

corporation)

RELATED APPLN. INFO.: Continuation of Ser. No. US 1996-664435, filed on 18

Jun 1996, now patented, Pat. No. US 5895671

DOCUMENT TYPE: Utility
FILE SEGMENT: GRANTED
PRIMARY EXAMINER: Wong, Leslie

LEGAL REPRESENTATIVE: Christie, Parker & Hale, LLP

NUMBER OF CLAIMS: 13 EXEMPLARY CLAIM: 1 LINE COUNT: 617

PATENT ASSIGNEE(S):

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB A method for preparing a no fat or low fat cheese product from a culture

medium prepared by combining from about 50 to about 94 wt. % whole milk,

from about 0 to about 45 wt. % water, and from about 0.2 to about 1 wt. % of at least one food grade, polyanionic gum. The culture medium is inoculated with at least one lactic acid- or hetero-acid producing bacterium to form a cultured mixture. The cultured mixture is then combined in a vat with skim or low fat milk to form a cultured milk.

The

cultured milk is ripened, sufficient rennet added to form a coagulum, the coagulum cut to form curd in a whey solution, and the curd cooked while in the whey solution. The cooked curd is transferred to a means for draining the whey solution where the whey is separated from the

curd

and the curd salted. After salting, the curd is further processed to produce a no fat or low fat cheese.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 5 ibib abs

L22 ANSWER 5 OF 21 USPATFULL

ACCESSION NUMBER: 2001:43969 USPATFULL

TITLE: Bacteriocins

INVENTOR(S): Ross, Reynolds Paul, Kilworth, Ireland

Rea, Mary Clare, Fermoy, Ireland Ryan, Marie Philippa, Freighduff, Ireland

Hill, Colin, Friars Wk., Ireland

PATENT ASSIGNEE(S): Teagasc, Dublin, Ireland (non-U.S. corporation)

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 6207411 WO 9632482	B1	20010327 19961017	
APPLICATION INFO.:	US 1998-945081 WO 1996-IE22		19980413 19960412 19980413 19980413	(8) PCT 371 date PCT 102(e) date

NUMBER DATE _____

PRIORITY INFORMATION:

IE 1995-950269 19950412

DOCUMENT TYPE:

Utility

FILE SEGMENT:

Granted

PRIMARY EXAMINER: ASSISTANT EXAMINER:

Sisson, Bradley Longton, Enrique D.

LEGAL REPRESENTATIVE: Morrison & Foerster LLP

NUMBER OF CLAIMS:

36

EXEMPLARY CLAIM: NUMBER OF DRAWINGS:

16 Drawing Figure(s); 9 Drawing Page(s)

LINE COUNT:

1494

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

The present invention relates to a novel anti-microbial agent, more particularly, a novel bacteriocin with nisin-like properties. The bacteriocin is designated lacticin 3147 and has the following properties: a molecular weight of approximately 2.8 kDa; inhibiting activity against lactococci, lactobacilli, enterococci, bacilli, leuconostocs, pediococci, clostridia, staphylococci and streptococci; sensitivity to the proteases trypsin, alpha-chymotrypsin, proteinase K and pronase E but not pepsin; heat-stability; activity at acid pH; and the capability of inhibiting nisin-producing bacterial strains.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 6 ibib abs

L22 ANSWER 6 OF 21 USPATFULL

ACCESSION NUMBER:

2000:88229 USPATFULL

TITLE:

Cyclopentenones, process for preparing the same, and

the use thereof

INVENTOR (S):

Koyama, Nobuto, Otsu, Japan Sagawa, Hiroaki, Otsu, Japan Kobayashi, Eiji, Otsu, Japan Enoki, Tatsuji, Otsu, Japan Wu, Hua-Kang, Otsu, Japan Nishiyama, Eiji, Otsu, Japan Ikai, Katsushige, Otsu, Japan Kato, Ikunoshin, Otsu, Japan

PATENT ASSIGNEE(S):

Takara Shuzo Co., Ltd., Kyoto, Japan (non-U.S.

corporation)

	NUMBER	KIND	DATE	
DAMENT THEODIAMION			20000711	
PATENT INFORMATION:	US 6087401		20000711	
	WO 9813328		19980402	
APPLICATION INFO.:	US 1999-230868		19990202	(9)
	WO 1997-JP3052		19970901	
			19990202	PCT

19990202 PCT 371 date 19990202 PCT 102(e) date

		NUMBER	DATE
PRIORITY	INFORMATION:	JP 1996-275231	19960927
		JP 1996-325900	19961122
		JP 1997-55434	19970225
	•	JP 1997-92866	19970328
		JP 1997-116045	19970421
DOCUMENT	TYPE:	Utility	

FILE SEGMENT:

Granted

PRIMARY EXAMINER:

Reamer, James H.

LEGAL REPRESENTATIVE:

Wenderoth, Lind & Ponack, L.L.P.

NUMBER OF CLAIMS:

54

EXEMPLARY CLAIM:

1

NUMBER OF DRAWINGS:

15 Drawing Figure(s); 15 Drawing Page(s)

LINE COUNT:

2840

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB There is disclosed a method of manufacturing

4,5-dihydroxy-2-cyclopenten-

1-one represented by the following formula [1] which is characterized in

that at least one substance selected from the following (a), (b) and

(c)

is heated.

- (a): uronic acid or uronic acid derivative(s);
- (b): a saccharide compound which contains uronic acid and/or uronic acid

derivative(s); and

(c): a substance containing a saccharide compound which contains uronic acid and/or uronic acid derivative(s). ##STR1##

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 7 ibib abs

L22 ANSWER 7 OF 21 USPATFULL

ACCESSION NUMBER:

1999:113546 USPATFULL

TITLE:

Process for the lysis of a culture of lactic acid

bacteria by means of a lysin, and uses of the

resulting

lysed culture

INVENTOR(S):

Buist, Girbe, Groningen, Netherlands Venema, Gerard, Haren, Netherlands Kok, Jan, Groningen, Netherlands

Ledeboer, Adrianus Marinus, ML Rotterdam, Netherlands

PATENT ASSIGNEE(S):

Quest International B.V., Naarden, Netherlands

(non-U.S. corporation)

	NUMBER	KIND DATE	
PATENT INFORMATION:	US 5955258	19990921	
	WO 9531561	19951123	
APPLICATION INFO.:	US 1997-737716	19970422	(8)
	WO 1995-NL170	19950512	
		19970422	PCT 371 date
		10070422	DCm 102(c) da

19970422 PCT 102(e) date

NUMBER DATE

PRIORITY INFORMATION:
DOCUMENT TYPE:

EP 1994-201353

19940512

DOCUMENT TYPE: FILE SEGMENT: Utility Granted

PRIMARY EXAMINER: ASSISTANT EXAMINER: Ketter, James Sandals, William

LEGAL REPRESENTATIVE:

Pillsbury Madison & Sutro LLP

NUMBER OF CLAIMS: 27 EXEMPLARY CLAIM: 1

NUMBER OF DRAWINGS: 23 Drawing Figure(s); 23 Drawing Page(s)

LINE COUNT: 2415

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

The invention provides a process for the lysis of a culture of lactic acid bacteria, or a product containing such culture e.g. cheese, by means of a lysin through the in situ production of a homologous autolysin, or a heterologous autolysin obtainable from Gram-positive bacteria esp. from lactic acid bacteria. The gene encoding said autolysin is controlled by a promoter, preferably regulated by food-grade ingredients or parameters, to achieve an enhanced lysis

induction resulting in an enhanced production of total autolysin compared with the natural production lever of the homologous autolysin during fermentation or shortly thereafter. Other uses of the invention include preparing a mixture of peptides which are modified by peptidases

freed after the lysis, using the autolysin as a bactericidal agent against spoiling bacteria or pathogenic bacteria for improving the shelf

life of a product containing the lysed culture.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 8 ibib abs

L22 ANSWER 8 OF 21 USPATFULL

ACCESSION NUMBER: 1999:110183 USPATFULL

TITLE: INVENTOR(S):

after

Peptide mixture and products thereof Shimamura, Seiichi, Kanagawa, Japan Tamura, Yoshitaka, Kanagawa, Japan Miyakawa, Hiroshi, Kanagawa, Japan Saito, Hitoshi, Kanagawa, Japan Kawaguchi, Yasushi, Kanagawa, Japan Isomura, Naoko, Kanagawa, Japan Akazome, Yoko, Kanagawa, Japan Ochi, Hiroshi, Kanagawa, Japan Kawamoto, Mihoko, Kanagawa, Japan

PATENT ASSIGNEE(S): Morinaga Milk Industry Co., Ltd., Tokyo, Japan

(non-U.S. corporation)

	NUMBER	KIND DATE	
PATENT INFORMATION:	US 5952193	19990914	
	WO 9611584	19960425	
APPLICATION INFO.:	US 1997-817095	19970414	(8)
	WO 1995-JP2109	19951013	
		19970414	PCT 371 date
		19970414	PCT 102(e) date

	NUMBER	DATE		
PRIORITY INFORMATION:	JP 1994-274303	19941014		
TRIORITI INTORMITON.	JP 1994-274304	19941014		
	JP 1994-305635	19941115		
DOCUMENT TYPE:	Utility			
FILE SEGMENT:	Granted			
PRIMARY EXAMINED.	Teang Cecilia J			

Borin, Michael ASSISTANT EXAMINER:

Oblon, Spivak, McClelland, Maier & Neustadt, P.C. LEGAL REPRESENTATIVE:

NUMBER OF CLAIMS: 13 EXEMPLARY CLAIM:

3 Drawing Figure(s); 3 Drawing Page(s) NUMBER OF DRAWINGS:

2142 LINE COUNT:

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

A method for producing a peptide mixture from whey protein by (1)

adding

at least one protease to an aqueous solution of at least one whey protein to hydrolyze the whey protein, (2) measuring the amount of a free amino acid selected from the group consisting of lysine, phenylalanine, leucine and arginine produced during the hydrolysis of the whey protein, (3) calculating the amount of the free amino acid

with

respect to the total amount of the amino acid contained in the whey protein, and (4) terminating the hydrolysis when the calculated amount of the free amino acid with respect to the total amount of the amino acid contained in the whey protein falls within a predetermined range. The inventive method provides a whey protein hydrolysate of consistent quality.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 9 ibib abs

L22 ANSWER 9 OF 21 USPATFULL

ACCESSION NUMBER: 1999:48118 USPATFULL

Cheese culture medium and method for preparing no fat TITLE:

and low fat cheese products

INVENTOR(S):

Adamany, Anthony M., Rockford, IL, United States Henry, Thomas M., McHenry, IL, United States Moore, Deborah P., Oconomowoc, WI, United States Filkouski, Craig S., Oconomowoc, WI, United States

Conagra, Inc., Omaha, NE, United States (U.S. PATENT ASSIGNEE(S):

corporation)

NUMBER KIND DATE

19990420 US 5895671 PATENT INFORMATION: 19960618 APPLICATION INFO.: US 1996-664435

Utility DOCUMENT TYPE: FILE SEGMENT: Granted

Woodward, Michael P. PRIMARY EXAMINER:

Zeman, Mary K. ASSISTANT EXAMINER:

LEGAL REPRESENTATIVE: Pretty, Schroeder & Poplawski

NUMBER OF CLAIMS: EXEMPLARY CLAIM: 1 LINE COUNT: 651

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

Disclosed is a method for preparing a no fat or low fat cheese product from a culture medium prepared by combining from about 50 to about 94 wt. % whole milk, from about 0 to about 45 wt. % water, and from about 0.2 to about 1 wt. % of at least one food grade, polyanionic gum. The culture medium is inoculated with at least one lactic acid- or heteroacid producing bacterium to form a cultured mixture. The cultured mixture is then combined in a vat with skim or low fat milk to form a cultured milk. The cultured milk is ripened, sufficient rennet added to form a coagulum, the coagulum cut to form curd in a whey solution, and

the curd cooked while in the whey solution. The cooked curd is transferred to a means for draining the whey solution where the whey is separated from the curd and the curd salted. After salting, the curd is further processed to produce a no fat or low fat cheese.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 10 ibib abs

L22 ANSWER 10 OF 21 USPATFULL

ACCESSION NUMBER:

97:101647 USPATFULL

TITLE:

Bacteriocins from Streptococcus thermophilus Germond, Jacques Edouard, Crissier, Switzerland

INVENTOR(S):

Marciset, Olivier, Lausanne, Switzerland Mollet, Beat, Mollie-Margot, Switzerland

PATENT ASSIGNEE(S):

Nestec S.A., Vevey, Switzerland (non-U.S. corporation)

	NUMBER	KIND DATE	
PATENT INFORMATION:	US 5683890	19971104	
	WO 9506736	19950309	
APPLICATION INFO.:	US 1995-428091	19950501	(8)
	WO 1994-EP2805	19940824	
		19950501	PCT 371 date
		19950501	PCT 102(e) date

NUMBER DATE

PRIORITY INFORMATION:

LEGAL REPRESENTATIVE:

CH 1993-2628 19930903

DOCUMENT TYPE: FILE SEGMENT: Utility Granted

PRIMARY EXAMINER:

Degen, Nancy Pennie & Edmonds

NUMBER OF CLAIMS: EXEMPLARY CLAIM:

1

EXEMPLARY CL LINE COUNT:

1072

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention relates to two new Streptococcus thermophilus bacteriocins

having the amino acid sequences SEQ ID NO: 1 and SEQ ID NO: 2, the signal peptides of these two bacteriocins, the nucleotide sequences encoding these bacteriocins especially an operon encoding the bacteriocins having the sequence SEQ ID NO: 3, the strains producing at least one of these bacteriocins especially the strain CNCM I-1351, a method for producing a supernatant extract comprising at least one of these two bacteriocins, and use of these bacteriocins in the

preparation

of food products, especially cheeses and acidified milks, and cosmetic products as active agent against pathogens.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 11 ibib abs

L22 ANSWER 11 OF 21 USPATFULL

ACCESSION NUMBER:

97:36166 USPATFULL

TITLE:

Oral hygiene compositions comprising heteroatom

containing alkyl aldonamide compounds

INVENTOR(S): Vermeer, Robert, Nutley, NJ, United States

Lever Brothers Company, Division of Conopco, Inc., New PATENT ASSIGNEE(S):

York, NY, United States (U.S. corporation)

NUMBER KIND DATE -----

PATENT INFORMATION: US 5624906 19970429

APPLICATION INFO.: US 1994-351930 19941208 (8) DOCUMENT TYPE: Utility

FILE SEGMENT: Granted PRIMARY EXAMINER: Kight, John ASSISTANT EXAMINER: Lee, Howard C. LEGAL REPRESENTATIVE: Koatz, Ronald A.

NUMBER OF CLAIMS: EXEMPLARY CLAIM: LINE COUNT: 5216

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

The present invention is related to new oral hygiene compositions that have improved foam, viscosity, clarity and good taste due to the inclusion of a new type of alkyl aldonamide compound, specifically

heteroatom containing alkyl aldonamide compounds.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 12 ibib abs

L22 ANSWER 12 OF 21 USPATFULL

95:13844 USPATFULL ACCESSION NUMBER:

TITLE: Lactoferrin hydrolyzate for use as an antibacterial

agent and as a tyrosinase inhibition agent

INVENTOR(S):

Tomita, Mamoru, Yokohama, Japan Kawase, Kouzou, Urawa, Japan Tamura, Yoshitaka, Yokohama, Japan Takase, Mitsunori, Ohmiya, Japan Miyakawa, Hiroshi, Kamakura, Japan Yamauchi, Koji, Kamakura, Japan Saito, Hitoshi, Kawasaki, Japan Abe, Hiroaki, Yokosuka, Japan Shimamura, Seiichi, Yokohama, Japan

Kobayashi, Susumu, Yokohama, Japan

PATENT ASSIGNEE(S): Morinaga Milk Industry Co., Ltd., Tokyo, Japan

(non-U.S. corporation)

NUMBER KIND DATE

-----PATENT INFORMATION: US 5389611 19950214 APPLICATION INFO.: US 1991-803955 19911209 (7)

DISCLAIMER DATE: 20100525

RELATED APPLN. INFO.: Division of Ser. No. US 1990-634763, filed on 27 Dec

1990, now patented, Pat. No. US 5214028

NUMBER DATE JP 1990-13315 19900123 JP 1990-169636 19900626 PRIORITY INFORMATION: JP 1990-169636 19900626

DOCUMENT TYPE: Utility FILE SEGMENT: Granted

PRIMARY EXAMINER: Schain, Howard E.

Oblon, Spivak, McClelland, Maier & Neustadt LEGAL REPRESENTATIVE:

NUMBER OF CLAIMS: 11 EXEMPLARY CLAIM: 1016

LINE COUNT:

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

Lactoferrin hydrolyzates, having a decomposition rate between 6%-20% as measured by formol titration, for use as an antibacterial agent, and which have remarkably more potent activity than unhydrolyzed lactoferrin; and lactoferrin hydrolyzates, having a decomposition rate between 4-50% as measured by formol titration, for use as a tyrosinase inhibition agent, are obtainable by conventional methods for hydrolysis with acids or enzymes, and are stable to heating.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 13 ibib abs

L22 ANSWER 13 OF 21 USPATFULL

ACCESSION NUMBER: 93:48497 USPATFULL

TITLE:

Method for inhibiting tyrosinase activity in treatment

of skin

INVENTOR(S):

Tomita, Mamoru, Yokohama, Japan Shimamura, Seiichi, Yokohama, Japan Miyakawa, Hiroshi, Kamakura, Japan Kobayashi, Susumu, Yokohama, Japan

PATENT ASSIGNEE(S):

Morinaga Milk Industry Co., Ltd., Tokyo, Japan

(non-U.S. corporation)

NUMBER KIND DATE ______ PATENT INFORMATION: US 5219838 19930615

APPLICATION INFO.: RELATED APPLN. INFO.:

19920515 US 1992-884051 (7) Continuation of Ser. No. US 1991-723189, filed on 28

Jun 1991, now abandoned

DATE NUMBER _____ JP 1990-182343 19900709 PRIORITY INFORMATION:

DOCUMENT TYPE: Utility Granted FILE SEGMENT:

Wityshyn, Michael G. PRIMARY EXAMINER:

ASSISTANT EXAMINER: Sayala, C.

LEGAL REPRESENTATIVE: Oblon, Spivak, McClelland, Maier & Neustadt

NUMBER OF CLAIMS: EXEMPLARY CLAIM: 1 LINE COUNT: 406

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

An agent for tyrosinase inhibition which contains the effective quantity

of enzymatic hydrolyzates of milk proteins, having a decomposition rate from 6% to 55% as expressed by the percentage of formol nitrogen to total nitrogen.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 14 ibib abs

L22 ANSWER 14 OF 21 USPATFULL

ACCESSION NUMBER: 93:42047 USPATFULL

Lactoferrin hydrolyzate for use as an antibacterial TITLE:

agent and as a tyrosinase inhibition agent

Tomita, Mamoru, Yokohama, Japan INVENTOR(S):

Kawase, Kouzou, Urawa, Japan Tamura, Yoshitaka, Yokohama, Japan Takase, Mitsunori, Ohmiya, Japan Miyakawa, Hiroshi, Kamakura, Japan Yamauchi, Koji, Kamakura, Japan Saito, Hitoshi, Kawasaki, Japan Abe, Hiroaki, Yokosuka, Japan

Shimamura, Seiichi, Yokohama, Japan Kobayashi, Susumu, Yokohama, Japan

Morinaga Milk Industry Co., Ltd., Tokyo, Japan PATENT ASSIGNEE(S):

(non-U.S. corporation)

NUMBER KIND DATE -----

US 5214028 19930525 US 1990-634763 19901227 PATENT INFORMATION:

US 1990-634763 19901227 (7) APPLICATION INFO.:

> NUMBER DATE -----

JP 1990-13315 19900123 JP 1990-169636 19900626 PRIORITY INFORMATION:

DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Schain, Howard E.

LEGAL REPRESENTATIVE: Oblon, Spivak, McClelland, Maier & Neustadt

NUMBER OF CLAIMS: 6 EXEMPLARY CLAIM: 977 LINE COUNT:

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

Lactoferrin hydrolyzates, having a decomposition rate between 6%-20% as measured by formol titration, for use as an antibacterial agent and which have remarkly more potent activity than unhydrolyzed lactoferrin; and lactoferrin hydrolyzates, having a decomposition rate between 4-50% as measured by formol titration, for use as a tyrosinase inhibition agent, are obtainable by conventional methods for hydrolysis with acids or enzymes, and are stable to heating.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 15 ibib abs

L22 ANSWER 15 OF 21 USPATFULL

ACCESSION NUMBER: 91:17103 USPATFULL

Novel desiccant and dehydration therewith TITLE:

INVENTOR (S): Mitsuhashi, Masakazu, Okayama, Japan

> Sakai, Shuzo, Okayama, Japan Miyake, Toshio, Okayama, Japan

PATENT ASSIGNEE(S): Kabushiki Kaisha Hayashibara Seibutsu Kagaku Kenkyujo,

Okayama, Japan (non-U.S. corporation)

NUMBER KIND DATE -----US 4996196 PATENT INFORMATION: 19910226 APPLICATION INFO.: DISCLAIMER DATE: US 1989-382945 19890721 (7)

20060926

RELATED APPLN. INFO.: Division of Ser. No. US 1986-870132, filed on 3 Jun

1986, now patented, Pat. No. US 4870059

NUMBER DATE PRIORITY INFORMATION: JP 1985-266559 19851127 JP 1985-278634 19851211 DOCUMENT TYPE: Utility FILE SEGMENT: Granted PRIMARY EXAMINER: Griffin, Ronald W. LEGAL REPRESENTATIVE: Browdy and Neimark NUMBER OF CLAIMS: 10 EXEMPLARY CLAIM: NUMBER OF DRAWINGS: 7 Drawing Figure(s); 7 Drawing Page(s) LINE COUNT: 1306 CAS INDEXING IS AVAILABLE FOR THIS PATENT. There are disclosed a novel desiccant containing anhydrous maltose and dehydration of hydrous matters, e.g. food, pharmaceutical and cosmetic, therewith. Such hydrous matters are dehydrated without causing alteration or deterioration by incorporating anhydrous maltose into the hydrous matters to convert the anhydrous maltose into crystalline beta-maltose hydrate. The anhydrous maltoses usable in the invention are anhydrous crystalline alpha-maltose, anhydrous crystalline beta-maltose and anhydrous amorphous beta-maltose, specifically, those in pulverulent form. CAS INDEXING IS AVAILABLE FOR THIS PATENT. => d 122 16 ibib abs L22 ANSWER 16 OF 21 USPATFULL ACCESSION NUMBER: 89:80775 USPATFULL TITLE: Dehydration of hydrous matter with anhydrous maltose INVENTOR(S): Mitsuhashi, Masakazu, Okayama, Japan Sakai, Shuzo, Okayama, Japan Miyake, Toshio, Okayama, Japan PATENT ASSIGNEE(S): Kabushiki Kaisha Hayashibara Seibutsu Kagaku Kenkyujo, Okayama, Japan (non-U.S. corporation) NUMBER KIND DATE US 4870059 19890926 PATENT INFORMATION: APPLICATION INFO.: US 1986-870132 19860603 (6) DISCLAIMER DATE: 20060328 NUMBER DATE JP 1985-266559 19851127 JP 1985-278634 19851211 PRIORITY INFORMATION: DOCUMENT TYPE: Utility FILE SEGMENT: Granted PRIMARY EXAMINER: Griffin, Ronald W. LEGAL REPRESENTATIVE: Browdy and Neimark NUMBER OF CLAIMS: EXEMPLARY CLAIM:

7 Drawing Figure(s); 7 Drawing Page(s)

There are disclosed a novel desiccant containing anhydrous maltose and

NUMBER OF DRAWINGS:

1302

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

LINE COUNT:

dehydration of hydrous matters, e.g. food, pharmaceutical and cosmetic, therewith. Such hydrous matters are dehydrated without causing alteration or deterioration by incorporating anhydrous maltose into the hydrous matters to convert the anhydrous maltose into crystalline beta-maltose hydrate. The anhydrous maltoses usable in the invention are anhydrous crystalline alpha-maltose, anhydrous

beta-maltose and anhydrous amorphous beta-maltose, specifically, those in pulverulent form.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 17 ibib abs

L22 ANSWER 17 OF 21 USPATFULL

ACCESSION NUMBER: 89:34377 USPATFULL

Dehydration of hydrous product using anhydrous TITLE:

lactitol

crystalline

Mitsuhashi, Masakazu, Okayama, Japan INVENTOR (S):

Sakai, Shuzo, Okayama, Japan Miyake, Toshio, Okayama, Japan

PATENT ASSIGNEE(S): Kabushiki Kaisha Hayashibara Seibutsu Kagaku Kenkyujo,

Okayama, Japan (non-U.S. corporation)

NUMBER KIND DATE -----PATENT INFORMATION: US 4826825 19890502
ADDITICATION INFO.: US 1986-942422 19861216 (6)

NUMBER DATE ______ PRIORITY INFORMATION: JP 1985-292296 19851226

DOCUMENT TYPE: Utility

FILE SEGMENT: Granted

PRIMARY EXAMINER: Griffin, Ronald W. LEGAL REPRESENTATIVE: Browdy and Neimark

NUMBER OF CLAIMS: EXEMPLARY CLAIM: LINE COUNT: 623

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

A novel dehydration process using anhydrous lactitol as the desiccant is

disclosed. Anhydrous lactitol is converted into the crystalline hydrate and acts as the desiccant when incorporated into a hydrous product. The dehydration is applicable to hydrous products, such as foods, pharmaceuticals, cosmetics, and their materials and intermediates.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 18 ibib abs

L22 ANSWER 18 OF 21 USPATFULL

89:19165 USPATFULL ACCESSION NUMBER:

Dehydration of hydrous matter using anhydrous TITLE:

glycosylfructose

INVENTOR(S): Mitsuhashi, Masakazu, Okayama, Japan

> Sakai, Shuzo, Okayama, Japan Miyake, Toshio, Okayama, Japan

PATENT ASSIGNEE(S): Kabushiki Kaisha Hayashibara Seibutsu Kaqaku Kenkyujo,

Okayama, Japan (non-U.S. corporation)

NUMBER KIND DATE PATENT INFORMATION: US 4812444 19890314 US 1986-942421 APPLICATION INFO.: 19861216 (6)

> DATE NUMBER -----

PRIORITY INFORMATION: JP 1985-292297 19851226

DOCUMENT TYPE: Utility

PRIMARY EXAMINER: Griffin Griffin, Ronald W. LEGAL REPRESENTATIVE: Browdy and Neimark

NUMBER OF CLAIMS: 8 EXEMPLARY CLAIM: 1 LINE COUNT: 654

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

A novel dehydration method using anhydrous glycosylfructose as the desiccant is disclosed. Anhydrous glycosylfructose is converted to the crystalline hydrate and acts as the desiccant when incorporated into a hydrous matter. Natural saccharides such as palatinose, raffinose, erlose, and melezitose can be used. The dehydration is applicable to hydrous matters, such as those of foods, pharmaceuticals, cosmetics,

and

their materials and intermediates.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 19 ibib abs

L22 ANSWER 19 OF 21 USPATFULL

ACCESSION NUMBER: 89:17428 USPATFULL

Dehydration of hydrous matter using anhydrous

aldohexose

INVENTOR(S): Mitsuhashi, Masakazu, Okayama, Japan

Sakai, Shuzo, Okayama, Japan Miyake, Toshio, Okayama, Japan

PATENT ASSIGNEE(S): Kabushiki Kaisha Hayashibara Seibutsu Kagaku Kenkyujo,

Okayama, Japan (non-U.S. corporation)

NUMBER KIND DATE ______ PATENT INFORMATION: US 4810827 19890307 APPLICATION INFO.: US 1986-942423 19861216 19861216 (6)

NUMBER DATE -----

JP 1985-292295 19851226 PRIORITY INFORMATION: DOCUMENT TYPE: Utility

FILE SEGMENT: Granted

PRIMARY EXAMINER: Griffin, Ronald W.

NUMBER OF CLAIMS: EXEMPLARY CLAIM: LINE COUNT: 645

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

A novel dehydration process using anhydrous aldohexose as the desiccant is disclosed. Anhydrous aldohexose is converted to crystalline hydrate

and acts as the desiccant when it is incorporated into a hydrous substance. Natural saccharides such as glucose, galactose, and mannose are suitable for the aldohexose. The dehydration is applicable to hydrous matters, such as those of foods, pharmaceuticals, cosmetics,

and

their materials and intermediates.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 20 ibib abs

L22 ANSWER 20 OF 21 USPATFULL

ACCESSION NUMBER:

85:35883 USPATFULL

TITLE: INVENTOR(S): Process for preparing a **cosmetic** material Lee, Byung S., Seoul, Korea, Republic of Kim, Chang K., Seoul, Korea, Republic of

PATENT ASSIGNEE(S):

Pacific Chemical Industrial Co., Ltd., Seoul, Korea,

Republic of (non-U.S. corporation)

PATENT INFORMATION: APPLICATION INFO.:

US 1982-444187 19821124 (6)

RELATED APPLN. INFO.:

Continuation of Ser. No. US 1980-144876, filed on 29

Apr 1980, now abandoned

NUMBER DATE

PRIORITY INFORMATION:

KR 1979-1389 19790501

DOCUMENT TYPE:

Utility Granted

FILE SEGMENT:

Bernstein, Hiram H.

PRIMARY EXAMINER:

LEGAL REPRESENTATIVE: Finnegan, Henderson, Farabow, Garrett & Dunner

NUMBER OF CLAIMS: EXEMPLARY CLAIM: 7

NUMBER OF DRAWINGS:

4 Drawing Figure(s); 2 Drawing Page(s)

LINE COUNT:

408

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB A process for preparing a transparent **cosmetic** material having a moisturizing effect in which lactic acid and casein hydrolysate formation are carried out simultaneously in skim milk by lactic acid bacteria and proteases and, subsequently, sterilization of the lactic acid bacteria and inactivation of the proteolytic enzyme are carried

out

simultaneously.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d 122 21 ibib abs

L22 ANSWER 21 OF 21 USPATFULL

ACCESSION NUMBER:

79:11745 USPATFULL

TITLE:

Stabilized liquid enzyme containing compositions

INVENTOR(S):

Bloching, Helmut, Hilden, Germany, Federal Republic of Krings, Peter, Krefeld, Germany, Federal Republic of

Pfeiffer, Hans, Haan, Germany, Federal Republic of

PATENT ASSIGNEE(S): Henkel Kommanditgesellschaft auf Aktien,

Dusseldorf-Holthausen, Germany, Federal Republic of

(non-U.S. corporation)

NUMBER KIND DATE -----

PATENT INFORMATION:

US 4142999

19790306

APPLICATION INFO.:

US 1977-817140

19770720 (5)

NUMBER

DATE -----

PRIORITY INFORMATION:

DE 1976-2633601 19760727

DOCUMENT TYPE:

Utility

FILE SEGMENT:

Granted

PRIMARY EXAMINER:

Weinblatt, Mayer

NUMBER OF CLAIMS:

LEGAL REPRESENTATIVE: Hammond & Littel 14

EXEMPLARY CLAIM:

1

LINE COUNT:

689

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

A liquid concentrate which has a content of proteases and/or amylases, non-ionic and optionally anionic surfactants, water and optionally solvents selected from mono- and poly-valent alcohols and ethers thereof, which concentrate contains an alkoxylated alkylamine of the formula ##STR1## wherein R is alkyl of 4 to 20 carbon atoms, R' is hydrogen or alkyl of 1 to 10 carbon atoms, provided that the sum of the carbon atoms in R and R' is from 9 to 19, R" is hydrogen, methyl or hydroxymethyl, x is an integer from 1 to 5, and y is $\overline{0}$ or an integer from 1 to 5, provided that the sum of x and y is from 1 to 10; as well as its use as a washing and cleaning agent and washing and cleaning formulations containing the same.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> log y COST IN U.S. DOLLARS

SINCE FILE

TOTAL

FULL ESTIMATED COST

ENTRY 122.00

SESSION 141.67

STN INTERNATIONAL LOGOFF AT 11:21:24 ON 03 MAY 2002